

APPETIZERS

CAP CITY NACHOS

14.95

Tri color tortilla chips, topped with house made jalapeno with cheddar sauce, sirloin chili, lime crema, guacamole pico de gallo & jalapenos.

KEG ROLLS

15.00

Chicken, corn, tomatoes, cabbage, black beans and mozzarella cheese wrapped in a deep fried tortilla. Served with sweet Thai chili sauce for dipping.

HUMMUS

12.50

Homemade hummus topped with tomato, cucumber and Kalamata olives, finished with olive oil and cracked pepper and served with grilled wheat pita wedges.

CRISPY CALAMARI

15.95

Tender, crispy Calamari cut into thin strips and served with hot and sweet peppers, marinara sauce & tartar sauce.

CHICKEN TENDERS

14.95

Golden fried all white meat chicken served with barbeque and honey mustard sauces for dipping.

ONION RINGS

10.95

Beer-battered, hand cut onion rings served with our famous horseradish mustard sauce & ranch dressing.

WINGS

15.95

Juicy wings tossed in your choice of Old Bay seasoning, homemade buffalo sauce or classic BBQ. Served with celery and bleu cheese or ranch dressing for dipping.

TEQUILA CHICKEN QUESADILLAS 14.50

Large flour tortilla loaded with pulled chicken seasoned with Mexican spices Jalapeno, and jack cheese, served with sour cream guacamole and Pico de Gallo.

CHILI

7.95 CUP / 10.95 BOWL

Porter-infused chili, spanish onions, peppers, tomatoes and jalapeños. Topped with cheddar, scallions and sour cream. Served with jalapeño corn bread muffin.

SOUP OF THE DAY 6.50 CUP / 8.95 BOWL

GLUTEN FREE

VEGETARIAN

SANDWICHES

All our sandwiches are served with our crisp, hot & tasty seasoned brew fries. Sub onion rings, sweet potato fries, or a side salad for \$1.50

REUBEN

15.95

Tender corned beef piled high on grilled marble rye bread and topped with sauerkraut, Swiss cheese and Thousand Island dressing.

3 TACOS

CHICKEN 16.25/FISH 17.50

3 corn tortillas stuffed with roasted tequila lime chicken or grilled Atlantic cod. Each topped with Pico, lime sour cream, and guacamole. Served with yucca fries.

SHAVED PRIME RIB

17.95

Thin sliced oven roasted prime rib topped with caramelized onions, cremini mushrooms, provolone cheese, horseradish mustard sauce on ciabatta with a side of au jus.

OVEN ROASTED TURKEY CLUB

16.95

Cajun rubbed turkey breast, black forest ham, applewood smoked bacon, sharp cheddar cheese, lettuce, tomato, and garlic mayo on sliced brioche.

CRISPY AMBER CHICKEN

17.95

Amber waves marinated chicken breast dipped in our chicken tender batter topped with sriracha ranch, cheddar cheese, lettuce, tomato, and pickles (comes grilled too).

ITALIAN GRINDER

16.95

Thinly sliced Genoa Salami, Capicola, Sopressata and Pepperoni topped with tangy garlic mayo, sharp Provolone cheese, shredded romaine, sliced tomato, Italian seasoning oil, and vinegar.

CHIPOTLE CHICKEN WRAP

15.95

Fresh Field greens tossed with grilled chicken, roasted corn, tomatoes, cheddar cheese and chipotle ranch dressing wrapped in a tomato basil tortilla



1100 NEW YORK AVE. NW
WASHINGTON, DC

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SALADS

COBB SALAD

17.95

Fresh field greens, grilled marinated chicken breast, smoked bacon, cucumbers, bleu cheese crumbles, Roma tomatoes, chopped eggs & fresh avocado. Served w/ balsamic vinaigrette.

FRIED CHICKEN SALAD

16.95

Crispy chicken over field greens, cheddar cheese, roasted corn, julienne red bell peppers, tomatoes, and carrots. Served w/ honey-Dijon dressing

APPLE WALNUT SALAD

17.95

Grilled, marinated chicken diced and served over mixed greens, sliced apples, dried cranberries, cucumbers, walnuts, and crumbled blue cheese with apple cider vinaigrette.

AHI TUNA SALAD

19.95

Sesame crusted tuna seared rare and chilled. Served over mixed greens, carrots, mushrooms, red bell peppers, and green onions with wasabi ranch dressing.

CAESAR SALAD

9.95

Crisp fresh romaine lettuce, topped w/ parmesan cheese, croutons & tossed in our creamy Caesar dressing. / Add chicken \$4.00, steak \$10

VEGAN GARDEN SALAD

9.95

Mixed greens tossed with chopped cucumbers, tomatoes, julienne carrots & topped w/croutons. Served w/ a balsamic vinaigrette. Add chicken \$4.00, steak \$10

ENTREES

FISH & CHIPS

19.95

Atlantic Cod lightly battered in our Capitol Kolsch batter and fried to perfection with house made Old Bay tartar sauce, a dollop of coleslaw and served with our seasoned brew fries

JAMBALAYA

23.95

Gulf shrimp, chorizo sausage and grilled chicken breast, sautéed w/ peppers, onions and tomatoes in a spicy Cajun sauce. Served over a bed of cilantro rice and topped w/ crayfish.

ORGANIC LEMON CAPER CHICKEN 22.95

Grilled organic chicken breast with a light and tangy lemon caper butter sauce. Served with pearl couscous and veggies.



GRILLED SALMON

27.95

Grilled salmon topped with lemon butter and served with cilantro rice and veggies.

CAJUN CHICKEN PASTA

18.95

Grilled, Cajun seasoned chicken breast over tri-colored penne pasta, corn, tomatoes, onions, spinach, and mushrooms tossed in a creamy Cajun sauce.

BREW HOUSE RIBS

24.95

Our hickory-smoked St. Louis ribs smothered in our chipotle BBQ sauce. Served with a jalapeño corn bread muffin, creamy coleslaw, and fries.

AHI TUNA STEAK

26.95

Grilled, Cajun dusted Ahi Tuna served with pearl couscous and wilted spinach topped with grilled tomatoes and red onion.

SHRIMP PESTO PASTA

19.95

Angel pasta with sauteed Gulf shrimp mushrooms tomatoes and artichokes tossed with basil pesto cream sauce and topped with parmesan cheese

NEW YORK STRIP

32.00

10oz house cut lightly seasoned and grilled. Topped with crispy onion straws and served with smashed potatoes and seasonal veggies.

BURGERS

All of our burgers are halfpounders, hand pattied from 100% grass-fed cattle. Cooked just the way you want it and served with our crisp, hot & tasty seasoned brew fries. Sub onion rings, sweet potato fries, or a side salad for \$1.50

CCBC SIGNATURE BURGER

17.95

Half pound hand Pattied ground beef, sharp cheddar cheese, Applewood smoked bacon, topped with a "sunny side" fried egg.

B. Y. O. B

13.95

Build Your Own Burger with our plump juicy hand pattied burger and dress it up however you like! Comes with lettuce, tomato, onion, and pickle. All other toppings \$1.

HICKORY BURGER

19.95

Half pound hand Pattied ground beef, applewood smoked bacon, Canadian bacon, caramelized onions, sharp cheddar cheese & house made BBQ sauce.

STEAKHOUSE BURGER

18.95

Half pound hand Pattied ground beef, crumbled blue cheese, mushrooms, bacon & topped with jumbo onion rings.



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PIZZAS

CLASSIC PEPPERONI

14.50

Spicy pepperoni, gooey mozzarella, and zesty tomato sauce on a fresh baked crust.

♥ PESTO ARTICHOKE

14.95

Creamy ranch, artichokes, mushrooms, and mozzarella finished with garlic pesto.

BBQ CHICKEN

15.50

Grilled chicken, red onion, cilantro, and mozzarella drizzled with chipotle barbecue sauce

BUFFALO CHICKEN

15.50

Creamy blue cheese sauce, grilled chicken, crunchy celery, and mozzarella drizzled with buffalo sauce.

CAP CITY CLASSIC BREWS



AMBER WAVES

\$7

CAPITOL CITY BREWING WASHINGTON, DC
AMERICAN AMBER ALE 5.6% ABV 31 IBU
An American style amber with a lovely red hue and citrusy aroma from Columbus and Cascade hops. A fine balance of hops and sweet caramel malt flavor. Winner: **2014** Silver Medal, **2005** Gold Medal, **2006** Silver Medal, **2002** Bronze at the Great American Beer Festival.



CAPITOL KOLSCH

\$7

CAPITOL CITY BREWING WASHINGTON, DC
KOLSCH 5.2% ABV 19 IBU
Classic German-style blonde ale, fermented cool for clean, lager-like flavor. Winner: **2014** Silver Medal, **2005** Gold Medal, **2006** Silver Medal, **2002** Bronze at The Great American Beer Festival.